



Source

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Champagne Geoffroy—better known under the name René Geoffroy—is directed by René's son Jean-Baptiste. Located in Aÿ since 2008, the predominant part of the vineyard holdings (11 out of the 14 total hectares) are in the south/southeast-facing slopes of Cumières, where the Geoffroy lived for more than 200 years. Today, the cuvées are produced in Aÿ, and gravity is used instead of pumps. All the wines undergo the process of malolactic fermentation, which happens naturally. Champagne lovers can find real treasures here at reasonable prices.

2006 Geoffroy - Extra Brut Premier Cru Millésime Terre

The 2006 Extra Brut Premier Cru Millésime Terre is pure, fine and intense on the nose, with sweet cherry flavors and a spicy-mineral background. Rich, round and elegant, this is a very fruity-elegant and balanced vintage Champagne with a (very discrete) touch of Jura/Jerez oxidation on the finish. You get nice finesse and elegance here. The finish is long, complex, pretty intense and salty. Fascinating. This is a blend of 30% Chardonnay and 70% Pinot Noir that was disgorged in July 2017 with a dosage of four grams per liter.

95/100 Stephan Reinhardt

2009 Geoffroy - Brut Premier Cru Volupté

The 2009 Brut Premier Cru Volupté is composed of 70% Chardonnay and 30% Pinot Noir (the wine is blended differently every year), with all the grapes sourced from the chalky soils of Cumières. The 2009 opens with bright and fresh fruit on the excitingly clear, elegant and seductive nose. The palate is rich and intense but also reveals fascinating purity, elegance and finesse as well as an expressive, mouth-wateringly salty and tensioned finish. Seventy percent of the Volupté was aged in oak, the rest in enamel. The 2009 is the last Volupté that will include Pinot Noir; from the 2010 vintage onward, it will be a Blanc de Blancs (like it was before the 2004). This is an ideal aperitif but goes very well with fine fish and even cheese, especially when evolved. Tasted April 2018.

94/100 Stephan Reinhardt

2004 Geoffroy - Extra Brut Millésime

Tasted from magnum, which was disgorged with four grams per liter of dosage in February 2017, the 2004 Extra Brut Millésime is a rich and concentrated as well as pure and fresh assemblage of 71% Chardonnay and 29% Pinot Noir. The wine is highly elegant and reveals concentrated pineapple and citrus along with brioche and yeasty flavors in the salty, very persistent and tensioned finish. Tasted in April 2018.

94/100 Stephan Reinhardt

NV Geoffroy - Rosé de Saignée Brut Premier Cru

Macerated for a couple of hours on the skins, this NV Rosé de Saignée Brut Premier Cru is 100% Pinot Noir and is entirely based on the 2013 vintage. Disgorged in September 2017 with a dosage of eight grams per liter, this has a beautifully deep and intense Pinot character with red fruit aromas on the nose. Full, round and vinous on the palate, with great elegance, complexity and expression, this is a gorgeous Rosé with great purity, elegance and intense fruitiness. Jean-Baptiste Geoffroy is truly a master of the saignée method. Tasted April 2018.

93/100 Stephan Reinhardt

2011 Geoffroy - Brut Premier Cru Empreinte

The 2011 Brut Premier Cru Empreinte is a powerful and gastronomic blend of 55% Pinot Noir from sandstone and clay plus 38% Chardonnay and 7% Pinot Meunier. In that warm and early year, the red varieties were already picked on the 22nd of August, and the wine was 100% fermented in oak, with malolactic avoided. Clear, deep and spicy on the fruity-elegant nose (red berries and cherry flavors),

this is a full-bodied, intense, complex, very fruity but pure and very elegant Pinot blend with lots of finesse and freshness. It is well-structured and reveals good grip and persistency in the long and vivid finish. Disgorged in November 2017 with six grams of dosage but still very young when tasted in April 2018. Try it with Bresse chicken and morels!

92/100 Stephan Reinhardt

NV Geoffroy - Brut Nature Pureté

The NV Brut Nature Pureté is entirely from Cumières and assembles 35% Chardonnay with equal parts Pinot Meunier and Pinot Noir, all fermented in enamel. The cuvée I tasted in April 2018 was based on the 2012 vintage (65%) along with 2011 and 2010. The wine displays ripe, elegant fruit and reveals lovely purity and minerality on the palate. The finish is also pure, salty and very long and is full of vitality and bright freshness. A lovely aperitif (and digestif).

90/100 Stephan Reinhardt

NV Geoffroy • Rosé de Saignée Blanc de Rose Extra Brut

The NV Rosé de Saignée Blanc de Rose Extra Brut is a 50/50 blend of Chardonnay and Pinot Noir, and the two varieties were macerated and fermented together in the same vat. Redcurrant and floral aromas on the nose lead to an intense and fruity yet pure, straight, fresh and light palate with pink grapefruit flavors on the finish. Based on the 2012 vintage, this is a firm and very linear Rosé de Saignée with good grip and refreshing length. Disgorged in November 2017; tasted in April 2018.

90/100 Stephan Reinhardt